

Claims

1. Process wherein the fatty acid residues on a glyceride moiety are randomised over the terminal and middle positions, wherein the process proceeds to a conversion degree on the terminal positions, R_e , ranging from 0.3-0.95, and wherein a conversion degree on the middle position, R_a , ranges from 0.06-0.75, and wherein R_a is greater than $0.32R_e - 0.08$, the process comprises the exposure of a triglyceride fat to a catalyst comprising a lipase characterised in that the lipase is a *Thermomyces lanuginosa* lipase which has an activity of at least 250 IUN at the onset of the process.
2. Process according to claim 1, characterised in that the catalyst has an activity of at least 300 IUN, more preferably at least 350 IUN.
3. Process according to claims 1 or 2, characterised in that R_a is greater than $0.32R_e - 0.06$, preferably greater than $0.32R_e - 0.04$.
4. Process according to any one of claims 1 - 3, characterised in that the amount of catalyst when used in a batch reactor is 0.05 - 9 wt.%, preferably 0.05 - 5 wt.%, more preferably 0.05 - 3 wt.% calculated on the reaction mixture.
5. Process according to any one of claims 1 - 3, characterised in that in the first hour of conducting oil through a packed bed reactor the residence time of the oil in the catalyst bed is less than 25 min, preferably less than 20 min, more preferably less than 15 min.

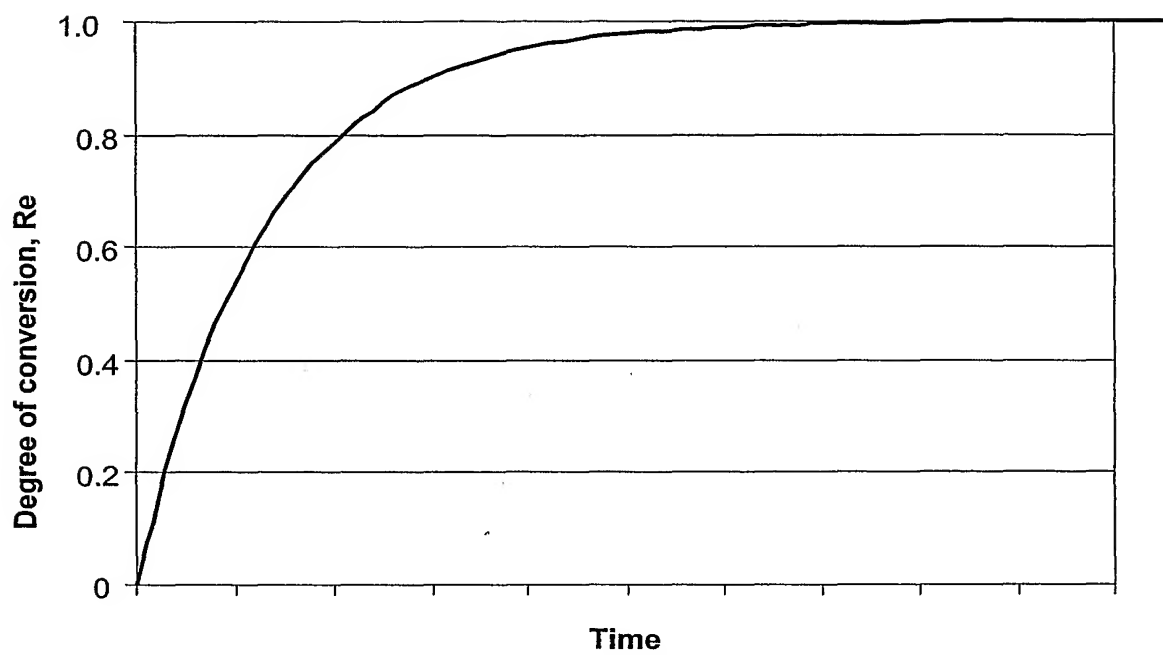
6. Process according to any one of claims 1 - 5, characterised in that the triglyceride fat is selected from the list comprising
any mixture comprising a liquid oil and a hydrogenated oil,
any triglyceride fat which has not been subjected to hydrogenation, and
a mixture of palm fat or a palm fat fraction and a lauric fat or a lauric fat fraction.
7. Process according to any one of claims 1 - 6, characterised in that the conversion degree Re is less than 0.9, preferably less than 0.85.
8. Process according to any one of claims 1 - 7, characterised in that the conversion degree Re is at least 0.35, preferably at least 0.4.
9. Process according to any one of claims 1 - 8, characterised in that the content of water in the reaction mixture is from 0.001 to 0.1 wt.%, preferably from 0.001 to 0.05 wt.%.
10. Process according any one of claims 1 - 9, characterised in that the temperature of the reaction mixture is from 40 to 85°C, preferably from 45 to 80°C, more preferably from 50 to 75°C.
11. A triglyceride fat obtainable by enzymatic rearrangement of which the conversion degree of the terminal positions Re is from 0.3 to 0.95 and of which the conversion degree of the middle position of the triglyceride Ra is from 0.06 to 0.75, while Ra is greater than $0.32Re - 0.08$, preferably greater

than $0.32Re - 0.06$, more preferably greater than $0.32Re - 0.04$.

12. A triglyceride fat according to claim 11 which is obtainable by enzymatic rearrangement of a fat selected from the list comprising
 - any mixture comprising a liquid oil and a fully hydrogenated oil,
 - any triglyceride fat which has not been subjected to hydrogenation, and
 - a mixture of palm fat or a palm fat fraction and a lauric fat or a lauric fat fraction.
13. A triglyceride fat according to claim 11 or 12, characterised in that the conversion degree Re is less than 0.9, preferably less than 0.85.
14. A triglyceride fat according to any one of claims 11 - 13, characterized in that the conversion degree Re is at least 0.35, preferably at least 0.4.
15. Use of an aggregate of *Thermomyces lanuginosa* lipase and silica as catalyst for partially rearranging fatty acid residues of a triglyceride fat to a conversion degree of the terminal positions Re of 0.3 to 0.95, comprising a rearrangement on the middle position to a conversion degree Ra of 0.06 to 0.75, wherein the lipase/silica aggregate has an activity of at least 250 IUN, preferably at least 300 IUN, more preferably at least 350 IUN.
16. A food products which comprises a fat according to any one of claims 11 - 14.

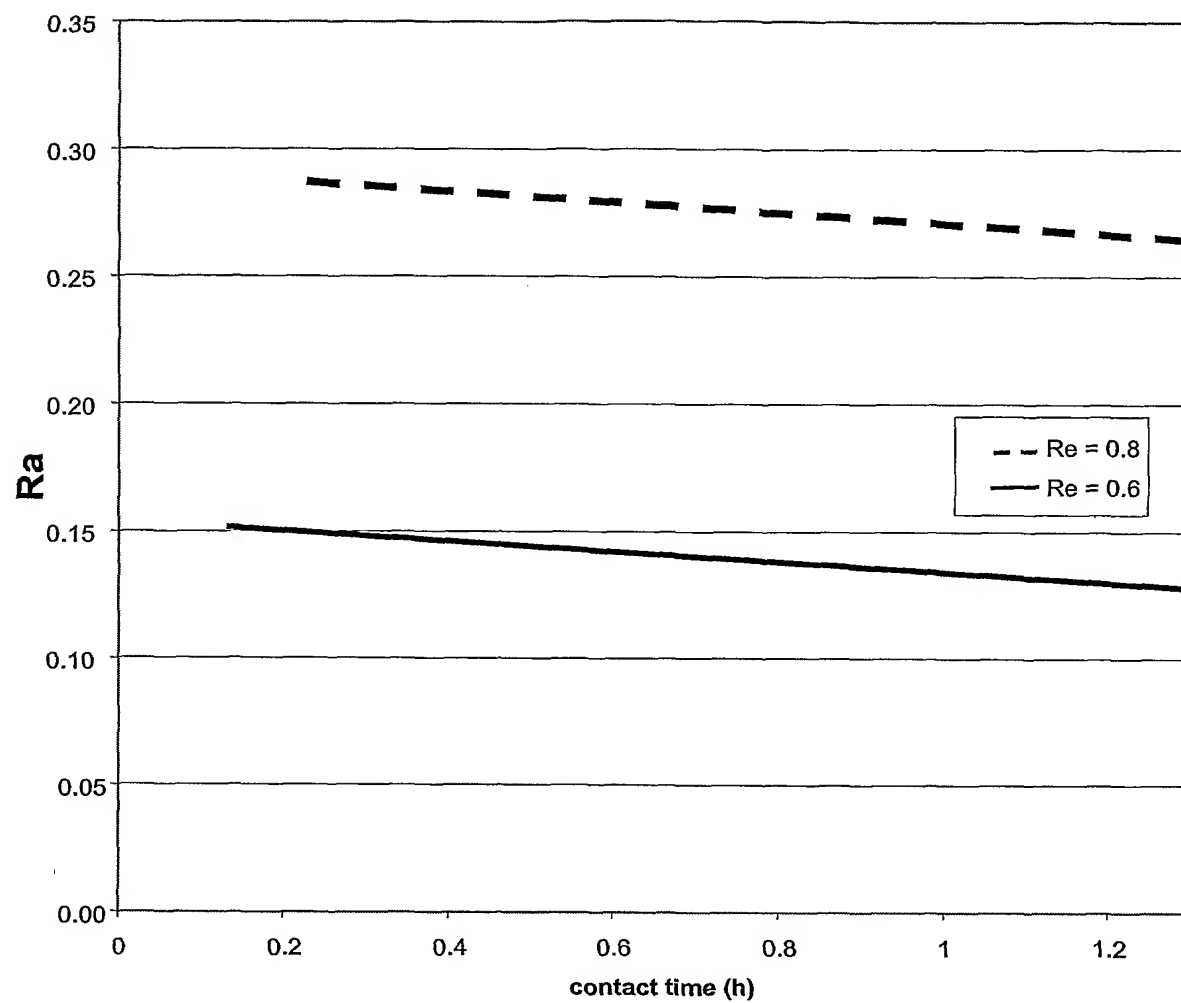
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Fig. 1



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Fig. 2



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Fig. 3

